

RISK CONTROL PLAN COOKING TCS FOODS

This "Risk Control Plan" is a pledge by the manager of the food establishment to implement and maintain the actions described below in an effort to gain control over a specific hazard identified at the time of inspection. The plan should remain in effect for at least 14 days as outlined in the time period below. Failure on the part of management to implement and maintain this plan during the specified timeframe may result in enforcement.

PART I: CODE REQUIREMENT [310:257-5-46 et seq.]

All Time/Temperature Control for Safety (TCS) foods requiring cooking shall be cooked to heat all parts of the food to the required temperature according to code. Below is a list of foods observed out of temperature & their required cook times and control:

Food /Menu Item Description	Temp / Time Frequency	Notes / Code Citation

PART II: DAILY CONTROL ACTIONS

- A monitoring plan shall be developed in order to verify cooking temperatures.
- Manager, or designee, shall follow plan to monitor temperature of cooked items at the end of the cooking process. This will allow for corrective action to be taken if proper temperature has not been achieved.
- Sanitize and use an appropriate food measuring device to monitor and verify temperatures.
- A re-inspection for compliance will be conducted in approximately two weeks. This monitoring plan and all logs shall be available for review by the Health Department.

PART III: CORRECTIVE ACTION WHEN CRITICAL TEMPERATURES ARE NOT MET

If requirements for cooking temperatures are not met at usual time of cooking, food product shall be cooked an additional amount of time to achieve the required cook temperature.

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As manager of		
located at		
☐ I pledge to implement the provisions of this	Risk Control Plan for	the period of time from:
	to	
I decline to implement a Risk Control Plan	designed to prevent th	e re-occurrence of specific hazards.
		Date
Owner/Manager Signature		
Regulatory Representative (witness)	County	Date

RCP: Cooking TCS Foods